

# Tatsoi in Mustard Dressing

From – *rosecreekfarms.com*

12 oz. washed and chopped tatsoi  
2 medium scallions  
2 Tbsp lemon juice  
1 Tbsp. Dijon mustard  
¼ tsp salt  
3 Tbsp olive oil

- In a small bowl whisk together lemon juice, mustard, salt and oil.
- In a wide skillet or wok combine tatsoi and dressing and saute until leaves are tender but stalks are still crunchy.
- Add scallion greens and toss.
- Arrange tatsoi on serving platter and drizzle with any remaining dressing from the pan.



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